

DINNERLY



Salsa Verde Chicken with Roasted Potatoes and Zucchini



30 minutes



2 Servings

Whip up a restaurant-worthy meal at home with zero stress. Simply roast rounds of potato while you pan-fry chicken and zucchini, then toss together a zesty herb dressing.

WHAT WE SEND

- 2 potatoes
- 1 zucchini
- parsley
- 10g capers
- free-range chicken tenderloins
- 30g pepitas

WHAT YOU NEED

- 1 garlic clove
- 60ml (¼ cup) olive oil
- 1½ tsp red wine vinegar¹⁷

TOOLS

- large oven tray
- baking paper
- vegetable peeler
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 690kcal, Fat 35.2g, Carbs 39.0g, Proteins 44.5g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Crush **1 garlic clove**. Cut the **unpeeled potatoes** into 1cm-thick slices (see Make it yours). Peel the **zucchini** into ribbons with a vegetable peeler.



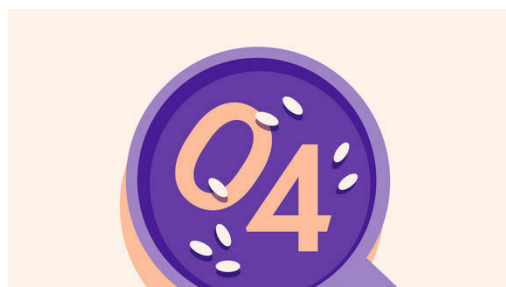
2. Roast potato

Put the **potato** on the lined tray, drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 20 mins or until golden and tender.



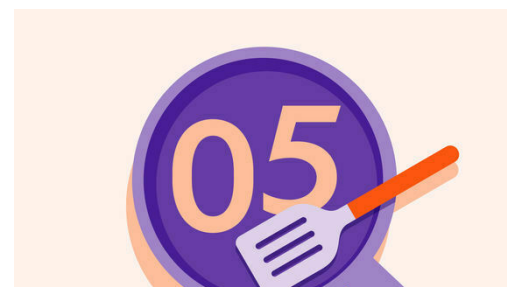
3. Make salsa verde

Meanwhile, finely chop the **parsley**, including the stems. Finely chop the **capers**. Put the parsley, capers, **garlic**, **1½ tbs olive oil** and **1½ tsp red wine vinegar** in a bowl, season with **salt and pepper** and stir to combine.



4. Pan-fry chicken

Season the **chicken** with **salt and pepper**. Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the chicken for 3-4 mins each side until browned and cooked through. Remove from the pan.



5. Serve up

Return the pan to medium-high heat. Cook the **zucchini** and **pepitas**, stirring, for 1-2 mins until the zucchini is tender. Season with **salt and pepper**. Remove the pan from the heat. Thickly slice the **chicken**. Divide the chicken, **potato** and **zucchini mixture** among plates and drizzle with the **salsa verde**. Enjoy!



6. Make it yours

Fancy jacket potatoes instead of sliced? They will take longer to cook, so plan ahead. Wrap the unpeeled potatoes in foil and bake for 45 mins or until tender, then cut a cross in the top and dot with butter or sour cream.